

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

X678

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishn	Kro	1er	#396 Coffee Shop	Telephone Number 812-948-2817	Date of Inspection (mm/dd/yr)		PERMIT #
Establishment Address (number and street, city, state, zip code)				1 022 0557	12/3	1/19	1, 0
200	New	A		615-232-9557	, ,	3.5	16 1
Owner Kroger Limited Partnership 1				Purpose:	1/06		
Owner's A			•	2. Follow-up	Summary	y of Violation	
				3. Complaint			
Person in Charge				4. Pre-Operational	c	NC_S	R = 0
Responsibl	e Person's	E-ma	ail	5. Temporary	Menu Ty	pe <i>(See back</i>	of page)
				6. HACCP	l	/	
Certified F	ood Manag	ger	-Missing	7. Other (list)	12	3	_45
• CRITICAL	L ITEMS AF	RE ID	ENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS I	AARKED "C"			
• VIOLATIO	ON(S) REPE	ATE	D FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SU	MMARY OF VIOLATIONS" AN	D IN THE	NARRATIVE	BELOW AS "R"
Section#	C/NC	R	Narrative				orrected By
118	C		Observed no Certified food	manager certifi	cate.	1530 d	ays
295	NC		Observed expresso nozzle in need of cleaning. 21 Observed no therrometer in milk cooler or 2 days				
256	NC		Observed no thorometer in	milk conter or		Z da	21.0
	/		Sandwith cooler Coolers b			200	19
			but did not have "easy Viz				
			temperature!	y or acourts			
431	NC						
7 31	// C		Observed debris under prepline and spill Zdays under Storage rack in Storage closet:				
			Unit Storage rack in St	torage closer.			
			If copy of CFH cert	_			
			Errail to Tshider	@ floyd county.	14.90		
			N. 1 25	11 6 .1			
			No tollow-up done. CF	H Cert.			
			No follow-up done. CF was emailed.				
			1-7-70 TS				
				the second second			
Received by				Inspected by (name and title pr			
			y Roberts	Thomas Suid	er, E	HS	
Received by	(signature)	: M	idual	Inspected by (signature):	1	7.00	
	XVV.	V		Howa Jerus	1		
cc:	. v		cc:		cc:		

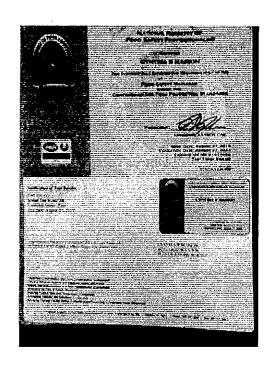
MENU TYPE

1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
4	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly susceptible.
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

Floyd County Health Department Inspection Notes						
Gode # JAF C/NG	PIC: Lily Roberts CFH: Health Policy Y - N Food Code: Y - N					
295 NC	Clar exper weell					
116 C 431 NC 1256 NC	7 Wiping Shen nuzzle CFH debris vare line Millimen Humande in Milk & Sandard God "Casy viewing of denies temporature"					
431 NC	leak in Stoay roon					

For Starbucks & Kogar 369

1/3/20
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